



Norfolk

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Policy # Mechanical – 06-01 Commercial Kitchen Hoods

Commercial Kitchen Hoods are regulated by the International Mechanical Code 2003 edition, as adopted by the Virginia Construction Code. Section 507 of this code states in part:

507.2 Where required. A Type I or Type II hood shall be installed at or above all commercial cooking appliances in accordance with Sections 507.2.1 and 507.2.2. Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.

507.2.1 Type I hoods. Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.

507.2.2 Type II hoods. Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke, such as steamers, kettles, pasta cookers and dishwashing machines.

Exceptions:

1. Under-counter-type commercial dishwashing machines.

2. A Type II hood is not required for dishwashers and potwashers that are provided with heat and water vapor exhaust systems that are supplied by the appliance manufacturer and are installed in accordance with the manufacturer's instructions.

507.2.3 Domestic cooking appliances used for commercial purposes. Domestic cooking appliances utilized for commercial purposes shall be provided with Type I or Type II hoods as required for the type of appliances and processes in accordance with Sections 507.2, 507.2.1 and 507.2.2.

A strict interpretation of this code would extend the requirement for type I or II hoods to churches, social halls, employee break rooms, community centers, and similar facilities, even where domestic cooking equipment is provided in a kitchen facility that is serving as an accessory use. Facilities identified in this language are described as “commercial”. That implies that these regulations should apply to establishments that partake in commerce (exchange of goods and services for consideration) where use of the cooking facilities is central to the occupancy. For these reasons, a hood is not required to be installed in the following circumstances:

Domestic cooking appliances located in certain type facilities such as churches, social halls, employee break rooms, community centers, and similar facilities are exempt from the Type I or Type II hood requirements if:

- The owner/responsible party for the facility submits a letter stating the intended use of the domestic range is limited to the conditions normally found in a residential setting.
- The cooking appliance has an exhaust hood exhausting to the outside.
- No retail sales to the general public of cooked foods prepared at the facility.

Commentary

The intent of this provision is to limit the danger of fire caused by the use of cooking equipment in establishments that are used as commercial food preparation establishments such as restaurants, banquet facilities, cafeterias or other commercial cooking facilities where cooking is the primary or central use of the building or facility. The likelihood of dangerous conditions developing within a kitchen where its use is minor in nature is small relative to the cost of a hood. This meets the intent of Section 102 of the Virginia Construction Code.